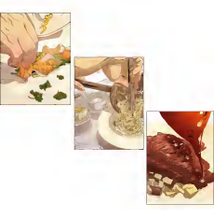
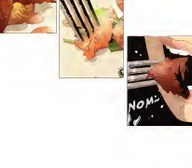
SHHHAAA

SHHHHHH



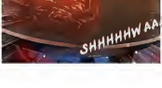
4 POUSSIN, 2 PASTA, 3 FISH, AWAY!!

WOW!! THIS IS AWESOME!!


THIS IS SO SMOOTH!
LOOK AT THE COLOR OF THIS SALMON AND ROE!!
INDEED, STEAK IT IS!!!

NOM~

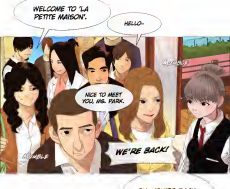
IT'S SO GOOD!!!


SHHHHHW AAA!!!

What did you just say?
Sigh...my eyes sting.
Cut it, bitch-boy. I'll save you the sissy lecture.
Yeah...
Yeah...
Yeah...

WILL CHEF RYU COUNT TEAMWORK POINTS MORE HIGHLY OR INDIVIDUAL SKILLS?

MICHELIN STAR


WELCOME TO 'LA PETITE MAISON'.
HELLO~
NICE TO MEET YOU, MR. PARK.
WE'RE BACK!

OH, YOU'RE BACK. THANK YOU. COME THIS WAY.

WHO'S HE? HE LOOKS NEW.
OH, HE'S OUR NEW MANAGER.
THIS WAY PLEASE.

1 PASTA, 1 FISH, 1 POUSSIN, 1 MEAT, 5A! 1 FISH, 2A! 1 PASTA, 1 FISH, 1 POUSSIN, 1 MEAT, 3B!
2 PASTAS! 3 FISH! 4 POUSSINS! 2 MEAT!!
YES, CHEF!!

CRUNCH!

TEGG
TEGG
CHUK
CHHH

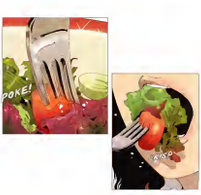
ARE YOU DONE YET?
ALMOST!
SIZZLE
SIZZLE
SIZZLE
SIZZLE
CHHH
FSSHHHH!!!

LARDER! WHY ARE THERE ONLY 10 SALAD PLATES?? TAKE OUT ONE MORE!!
YES, CHEF!!

SWOOSH

ELEVEN SALADS, AWAY!
ELEVEN SALADS, AWAY!

HERE IS YOUR SALAD.
OOH~


POKE!
POKE!

MM. FRESH.
I LOVE THIS SAUCE IN THE SALAD! IT'S REFRESHING AND TART~
I MUST HAVE THE RECIPE!
SCRIBBLE

SCRATCH!
SCRATCH!

GARNISH!! WHY DIDN'T YOU PUT THE POUSSIN IN THE SALAMANDER YET?
SALAMANDER: A BROILER THAT GRILLS FROM ABOVE

UH, UM.
WILL DO RIGHT AWAY, CHEF!!
I FORGOT THE MOST IMPORTANT PART!

SHUK

5 MINUTES ON THE POUSSIN!